

### AMENDMENT TO THE CLAIMS

*A listing of the claims presented in this patent application appears below. This listing replaces all prior versions and listing of claims in this patent application.*

**Claim 1 (currently amended):** A process for the production of ~~alcohol~~ tequila ~~from the leaves of the blue agave plant~~[[,]] which ~~comprise~~ comprises the following steps:

a) chopping ~~reduce the size of t~~ leaves obtained from a blue agave plant to form chopped blue agave plant leaves;

b) ~~add~~ adding water to the chopped blue agave plant leaves to form ~~a water leaf mixture~~ an aqueous leaf extract;

c) macerating the aqueous leaf extract ~~subject the water leaf mixture from step b) to maceration to shred the tissues of the leaves and~~ release sugars;

d) mixing the sugars from step c) with sugars obtained from piñas in the production of tequila to form a sugar mixture; and

[[d)] e) fermenting ~~subject the sugar mixture~~ sugars obtained from step [[c)] d) to ~~alcohol fermentation and yeast microbial cell growth to produce alcohol~~ tequila.

**Claims 2 and 3 (canceled).**

**Claim 4 (currently amended):** [[A]] The process according to claim 1, wherein ~~sufficient water is added in step b) so that~~ the ratio of chopped blue agave leaves to water ranges from about 2:1 to 4:1.

**Claim 5 (currently amended):** [[A]] The process according to claim 1, wherein nutrients are added to the water in step b).

**Claim 6 (currently amended):** [[A]] The process according to claim 5, wherein the nutrients are selected from the group consisting of sucrose, ammonium sulfate, ammonium phosphate, magnesium sulfate, inulinase, and mixtures thereof.

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**Claim 7 (currently amended):** [[A]] The process according to claim 1, wherein fermentation in step [[d)] e] is carried out by adding yeast to the sugar ~~macerated~~ mixture from step [[c)] d], and allowing the sugar ~~resulting~~ mixture to ferment for 1 to 5 days to produce ethanol.